

LUNCH MENU

at the grille

Served Daily 11AM-3PM

APPETIZERS

- CHICKEN WINGS** \$13
ranch | celery | carrots
choice of: buffalo | thai chili | garlic parmesan | lemon pepper | bbq
- CHORIZO POTATO SKINS** \$11
cheddar | bell pepper | tomato | cilantro | scallions | citrus crema
- LOADED BEEF TENDERLOIN FRIES** \$17
seasoned fries | beef tenderloin | queso blanco | jalapeño |
black beans | bell pepper | onion | tomato | sour cream | guacamole
- CHIPS & SALSA** \$8
corn tortilla chips | salsa | guacamole
- COCONUT SHRIMP** \$13
pacific shrimp | sweet & sour chili sauce
- SOUTHWEST CHICKEN WONTONS** \$13
cajun ranch

SALADS

Add: Grilled Chicken 6 | Grilled Shrimp 8 | Grilled Ahi 7

- HOUSE SALAD** \$6/\$11
mixed field greens | heirloom grape tomato | cucumber |
red onion | carrot
choice of dressing: ranch | blue cheese | balsamic | sesame ginger |
honey and champagne | italian
- CLASSIC CAESAR SALAD** \$6/\$11
romaine | parmesan cheese | herb croutons | caesar dressing
- STRAWBERRY AND GOAT CHEESE SALAD** \$13
mixed field greens | fresh strawberries | crispy herb encrusted
goat cheese | candied almonds | heirloom grape tomato | red onion |
honey and champagne vinaigrette
- SLICEBERG SALAD** \$10
iceberg lettuce | heirloom grape tomato | smoked bacon |
gorgonzola cheese | scallions | blue cheese dressing
- MADERAS COBB SALAD** \$16
romaine | grilled chicken | smoked bacon | egg | tomato |
gorgonzola crumbles | avocado
- BANG BANG SHRIMP SALAD** \$17
mixed field greens | cabbage | carrot | edamame | red onion |
mandarin oranges | crispy wontons | bang bang glazed shrimp |
sesame ginger vinaigrette

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.*

18% GRATUITY WILL BE PRESENTED TO PARTIES OF 8 OR MORE



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SANDWICHES

*Served with choice of: House Made Parmesan Chips | Fries | Fruit Cup |
Side House Salad \$1 | Side Caesar Salad \$1*

ANGUS SIRLOIN CHUCK BURGER \$16

toasted brioche roll | cheddar cheese | caramelized onions |
lettuce | tomato | thousand island dressing
add: bacon \$1 | avocado \$2

DELI STYLE REUBEN \$16

pastrami or turkey | thousand island dressing | sauerkraut | swiss
cheese | butter seared rye bread

MADERAS JR. CLUB \$13

2 slices toasted sourdough bread | turkey | honey ham |
jalapeño bacon | cheddar cheese | lettuce | tomato | mayo

TURKEY APPLE BRIE CROISSANT \$15

butter toasted croissant | cranberry port aioli | roasted turkey |
granny smith apple | brie cheese | lettuce | tomato

CHIPOTLE CHEESE STEAK \$17

beef tenderloin | bell pepper | onions | mushroom |
mozzarella cheese | chipotle mayo | butter toasted hoagie roll

PRESSED CUBAN WRAP \$15

flour tortilla | pulled pork shoulder | honey ham | dill pickle chips |
swiss cheese | charleston mustard que

AHI TUNA WRAP \$17

ginger seared ahi | grilled tortilla | mango pico de gallo |
avocado | baja slaw

CHICKEN CLUB \$15

grilled chicken | butter toasted brioche roll | smoked bacon |
lettuce | tomato jam | smoked shallot aioli

BLACKENED SHRIMP TACOS (3) \$16

flour tortilla | spiced pacific shrimp | pico de gallo | baja slaw |
avocado | citrus and cilantro vinaigrette

BUFFALO CHICKEN WRAP \$14

flour tortilla | fried chicken | buffalo sauce | cheddar cheese |
lettuce | tomato | ranch dressing

SPICY BLACK BEAN QUESADILLA \$12

flour tortilla | cheddar cheese | black beans | chipotle aioli

LUNCH ENTRÉES

FILET MIGNON \$20

5 oz. center cut grilled beef tenderloin | yukon gold whipped potatoes
| butter poached green beans | red wine gastrique

GRILLED SALMON \$18

6 oz. grilled norwegian salmon | saffron & scallion jasmine rice |
grilled marinated zucchini and squash | whipped citrus and herb
compound butter

CHICKEN SCALOPPINI \$17

6 oz. seared chicken breast | yukon gold whipped potatoes | butter
poached vegetable medley | choice of sauce: marsala | piccata

